

## Historic, archived document

Do not assume content reflects current  
scientific knowledge, policies, or practices



# SHELLED CORN

## (ABRIDGED REQUIREMENTS)

**SHELLED CORN SHALL BE DIVIDED INTO THREE CLASSES,  
AS FOLLOWS:**

- (1) White Corn . . . . . 98% by weight of white kernels.
- (2) Yellow Corn . . . . . 95% by weight of yellow kernels.
- (3) Mixed Corn . . . . . Corn of various colors not coming within the limits for color provided in the definitions of White Corn and Yellow Corn.

### PRINCIPAL GRADE REQUIREMENTS.

Grade Number	Minimum Test Weight per Bushel	Maximum Limits of—			
		Moisture	Foreign Material and Cracked Corn	Damaged Kernels	
				Heat Damage	Total
	Lbs.	%	%	%	%
1	55	14	2	0	2.
2	53	15.5	3	.1	4.
3	51	17.5	4	.3	6.
4	49	19.5	5	.5	8.
5	47	21.5	6	1.0	10.
6	44	23.0	7	3.0	15.
Sample Grade					

Sample Grade=White corn, Yellow corn or Mixed corn, respectively, not coming within the requirements of grades Nos. 1 to 6, inclusive, or which has any commercially objectionable foreign odor, or is heating, hot, infested with live weevils or other insects injurious to stored grain, or is otherwise of distinctly low quality.

- (1) Grades Nos. 1 to 5, inclusive, shall be cool and sweet.
- (2) Grade No. 6 shall be cool, but may be musty or sour.

For Further Information Apply to  
Bureau of Markets,  
U. S. Department of Agriculture,  
Washington, D. C.